

Sans Liege Wines
EN GEDI



TECHNICAL INFO

VINTAGE: 2012

VARIETAL: Grenache

APPELLATION: Santa Barbara County

VINEYARD: Santa Barbara Highlands

ALC: 15.5%

PRODUCTION: 14 barrels made

OAK: All French - 7% new puncheons, 42% neutral puncheons & 51% neutral barriques

TIME IN BARREL: 22 months

AGING POTENTIAL: 8-10 years

RELEASE DATE: April 13, 2015

SERVING RECOMMENDATION: Decant for 3 hours, serve slightly below room temperature.

OVERVIEW

1. DENSE

unpacks radically

2. AGE-WORTHY

will develop in bottle for years

3. EXTREME ORIGINS

high elevation farming

4. BALANCED

layers of diverse flavors

ABOUT SANS LIEGE

Sans Liege is my relentless search for independence. Equally aligned with the freedoms of the New World and the heritage of the Rhône Valley, I am careful not to hold too closely to either. Tending fruit in vineyards that have captured my heart from Paso Robles down to Solvang, these sites speak for me and I for them; the only partners now on this path I tread.

- Curt Schalchlin, Winemaker

TASTING NOTES

They sometimes came upon these oases together: a patch of elderflowers in the desert sand; an empty factory filled with **blackberry** bushes; a steaming **plum pie** perched on a rocky mountaintop. Rustic but juicy, these places were soaked in aromas of clove, **mint tea**, and cherry. One of the times, he gave her a ruby ring in the shape of a winter flower. She pressed the ring to her lips in times of joy; it tasted of love.